



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

K&Z, Inc.
Citgo 107
8632 N 107th St
Milwaukee, WI

7/15/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
3-306.11	In the cooler were whole peppers. Because there is no food prep sink here, all fruits and vegetables must come into the establishment already clean and pre-cut/sliced. If found again, a food prep sink will be ordered in.	7/29/2010
3-501.16	Hot dogs and tornados are being hot held at 120 degrees F. Potentially hazardous food must be held hot at 135 degrees F or above.	7/29/2010
3-501.17	Opened bag of commercially packaged chicken wings were not datemarked. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	7/29/2010
3-701.11	Opened bag of moldy precooked chicken wings found in the cooler. Food that is unsafe, adulterated or not from an approved source must be discarded.	7/29/2010
4-301.14	Perky pizza oven is not underneath a hood. You must either provide a hood or documentation that a hood is not required for this unit.	7/29/2010
4-501.11	Ice scoop by the ice machine has a large chunk of the scoop missing. All broken, cracked, melted or otherwise uncleanable food utensils must be discarded.	7/29/2010
4-601.11	There is mold present inside the ice machine. Clean and maintain clean all food contact surfaces.	7/29/2010



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4-601.11	Warewashing and handwashing sinks were left unclean. Warewashing sinks must be cleaned before and after use. Handwashing sinks must be maintained clean. REPEAT VIOLATION.	7/29/2010
5-205.11	The handwashing sink in the kitchen was blocked by racks of bread and had boxes of deoderizer in the basin. Maintain clear access to all handwashing sinks at all times. Never store anything inside the sink basin.	7/29/2010
6-301.12	No single-service towels in the dispensers. Provide single service toweling for all handsinks.	7/29/2010
6-501.114	There is a large amount of clutter in the ktichen. This area is not to be used for storage or workshop activiites. Remove all unnecessary items from the kitchen (snowblower, tools, etc.) Only food and food equipment should be in there.	7/29/2010
7-201.11	Carpet cleaner is being stored on top of the food prep table in the kitchen. All toxic materials must be stored so they will not contaminate food.	7/29/2010

Notes:

NOTES:

1. Remove skillet from the premises
2. Clean the floor of the kitchen area.

On 7/15/2010, I served these orders upon K&Z, Inc. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature